

**PROCESS FOR CONVERTING BRINED SWEET CHERRIES INTO
SWEETENED DRIED RED TART CHERRY-LIKE PRODUCTS
AND STABILIZED BLACK CHERRY-LIKE PRODUCTS**

ABSTRACT OF THE DISCLOSURE

The invention typically includes value-added fruit products and processes for making value-added fruit products by providing brined cherries, optionally freezing the cherries in water for about 12 to about 72 hours, rinsing the cherries to remove sulfur to less than 50 ppm, and infusing the brined cherries. Typically, the processed products comprise less than 10 ppm sulfur.